



## LE PONT DE LA TOUR

### STARTERS

**Pea velouté, mousse de lait, torsade de fromage** 12.50

**English asparagus, candied walnuts, red wine hollandaise** 14.50

**Hand dived seared Orkney scallops, apple & charred pear, hazelnut crumbs, lemongrass** 18.00

**Hand-picked Devon crab, prawn, langoustine consommé, nasturtium & red shiso** 15.50

**Lemon cured salmon gravlax, homemade blini, horseradish, pickled cucumber** 14.00

**Lobster tortellino, poached langoustine, bisque, bronze fennel** 18.00

**Truffle ham hock terrine, chutney, frisée salad** 12.50

**Ballotine of foie gras, Armagnac & Cognac, brioche maison** 16.00

### CRUSTACEA

**Plateau de fruits de mer** 65.00 to share  
served with traditional condiments

4 Jersey Royal oysters, 4 Morecambe Bay oysters, 2 crab salads, 6 crevettes, 4 langoustines  
add **Poached Native lobster** - half or whole lobster 26.00 or 48.00 supplement

**Poached Native lobster, garden salad, citrus mayonnaise** - half 26.00 - whole 48.00

**Scottish langoustine** 6.50 each

**Crevette** 3.50 each

**Morecambe Bay oyster** 4.00 each

**Jersey Royal rock oyster No.2** 3.50 each

### CAVIAR

**10gr / 30gr King's Aquitaine** 30.00 / 80.00

**10gr / 30gr King's Oscietra** 40.00 / 100.00  
served with warm blinis & traditional condiments

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

For any allergies and intolerances, please speak with member of staff.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness



## LE PONT DE LA TOUR

### MAIN COURSES

**Cornish Blonde skate wing**, shrimps & cucumber grenobloise 24.00

**Line caught Cornish cod**, veal sweetbread, beurre blanc 31.50

**Isle of Gigha halibut**, ratatouille, squid ink, bonito dashi 34.00

**Brixham Dover sole 16oz**, grilled or meunière 40.00

**Grilled native lobster**, garlic & chilli butter - half 26.00 - whole 48.00

**Duo of Lancashire pork**, baby heritage carrots, crackling, cider & apple jus 27.00

**Gressingham duck breast**, glazed confit duck leg, braised chicory & blood orange 31.00

**Saddle of rabbit**, pea & broad bean mousse, asparagus, girolles 34.00

**Tournedos Rossini**, wild garlic snails, truffle mash, pesto, madeira jus 38.00

**Wild garlic risotto**, confit hen egg, parmesan crisps 23.00

### TO SHARE

**500g grass fed Herefordshire Chateaubriand** 70.00  
28 days dry aged, garden salad, béarnaise & peppercorn sauce

**1Kg Lozère milk fed leg of lamb** 75.00  
Mixed vegetables, rosemary jus

### SIDES

Extra fine green beans 5.00

Tenderstem broccoli, chili butter 5.00

Garden salad 4.50

Pomme purée 5.50

Noirmoutier potatoes, butter & mint 5.00

Pommes frites 4.50

### SUNDAY ROAST

**Dry-aged sirloin of beef**, Yorkshire pudding, carrots, green beans,  
roast potatoes, horseradish & gravy 25.00  
(available every Sunday lunch)

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

For any allergies and intolerances, please speak with member of staff.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness